

Sample Sunday Lunch Menu

2 Courses £32 | 3 Courses £35

STARTERS

- Watercress and potato soup, chive crème fraiche, granary croutons M, Ce, GI
Cherry tomato tart, pesto, whipped goat's cheese, rocket GL, SD, M
Chicken & ham hock terrine, gribiche, pickled vegetables, toasted sour dough GL, SD, Ce, M, E
Cured salmon, pickled mooli, ponzu gel, crispy vermicelli, sesame F, SD, M, GL, Ce

MAINS

- Roast topside of Dunwood Farm beef, Yorkshire pudding, roast potatoes, roast beef gravy
Ce, GL, E, SD, M
Roast pork loin, baked apple purée, sausage meat, sage and onion stuffing, roast potatoes,
crackling, roast pork gravy GL, M, Ce, SD
Partridge, pearl barley, hispi cabbage, mushroom ketchup, red wine shallot Ce, M, SD, GI
Turbot, Jersey Royal salad, fennel, dill butter sauce Ce, F, SD, M
Pea & spinach risotto, grilled halloumi, asparagus, pesto Ce, M, SD
Half & Half (Roast Beef & Roast Pork) Ce, GL, E, SD, M

MAKE THE MOST OF YOUR ROAST

- Yorkshire pudding £1.50
Roast potatoes £3.50

DESSERTS

- Bramley apple crumble tart, butterscotch sauce, vanilla ice-cream M, E, GI, Nu
Chocolate orange profiteroles, hot chocolate fudge sauce, chocolate soil GL, M, E, Nu
Vanilla & rhubarb crème brûlée, shortbread biscuit, rhubarb sorbet M, E, GI
Trio of ice-cream (chocolate, strawberry, vanilla) GL, E, M
Platter of cheese, savoury biscuits, plum jelly, celery, grapes GL, E, M, Ce

Coffee and petit fours £3.50

We love to see your posts & stories about your time at The Moat House on Instagram!
Don't forget to tag us [@themoathouse](https://www.instagram.com/themoathouse) so we can share them.

Please note, our dish descriptions are not a full ingredient list.

Allergen Information:

Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard